

— Sankt Markus —
Vinkällare
 Anno Domini 2000

À la carte

Starters

<i>Vinkällarens fish-& seafoodsoup</i>	<i>Petit</i>	98:-
	<i>Grande</i>	142:-
<i>Blinis with bleak roe, smoked salmon, creme fraiche, red onion, lemon and dill</i>		155:-
<i>Hot shrimp in casquette with chili salsa, served with freshly baked bread</i>		138:-
<i>Pata Negra with Buffelmozzarella served with pesto and grissini</i>		159:-
<i>Marinated asparagus with chive butter</i>		129:-
<i>Raw spiced salmon tartar, nobis creme with a flavor of cress</i>		145:-

Main course

<i>Fillet of veal with herb duchesse, Karl Johan mushroom gravy, pea puree and asparagus wrapped in Parma ham</i>		295:-
<i>Butter fried fillet of Turbot sauteed root vegetables hurred in herbs and lobster hollandaise</i>		320:-
<i>Roasted whole fillet of deer with potato-& scorzoner cake, cloudberry chutney, horseradish creme, red wine sauce with flavor of Valhrôna</i>		278:-
<i>Fried lambracks, ramson butter, ratatouille and herb roasted potato</i>		265:-
<i>Vinkällarens vegetarian lasagne</i>		185:-

(with reservations for changes)